

# ***SUITE MENU*** **2024**



**METLIFE STADIUM / PREORDER MENU**





# ***WE'RE GLAD YOU'RE HERE!***



## **DELAWARE NORTH SPORTSERVICE IS DELIGHTED TO WELCOME YOU TO ANOTHER EXCITING NFL SEASON AT METLIFE STADIUM.**

From start to finish, our team is committed to providing the highest level of hospitality for you and your guests. Our culinary team invites you to enjoy the new additions to this season's menu, as well as many of the all-time favorites.

We look forward to providing you with an enjoyable and memorable dining experience.



**DUNKIN'**



**METLIFE STADIUM / PREORDER MENU**



# ORDERING PROCEDURES+POLICIES



## ORDERING PRIOR TO THE EVENT

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 3:00 p.m. three business days prior to the event – for example, noon on Wednesday for a Sunday game. We strongly urge that you order before the three-business-day deadline to ensure a larger menu selection. Setting up a standing food order is an easy way to ensure that your orders will be automatically placed for the entire season. Please contact our Suites Administrator for assistance. You may place orders after the three-business-day deadline from the Event Day menu. Advance orders will be delivered two hours prior to the start of the game unless otherwise specified.

Our goal is to make the ordering process convenient and user-friendly. Suite Partners should place food and beverage orders online through our website, SpotOn, at <https://connect.appetizeapp.com/preorders/buildorder/metlife>.

Please call our Suites Administrator at (201) 559-1631 for assistance in setting up your account. You will receive a confirmation of your order via email. Please contact us at [metlifesuites@delawarenorth.com](mailto:metlifesuites@delawarenorth.com) with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests one week in advance to ensure delivery. Some restrictions or added charges may apply.

## ORDERING DURING THE EVENT

All items with a star icon (★) are available with less than three business days notice including during the event. These items and all beverages may be ordered until cutoff. A credit card must be provided for payment of all Event Day orders unless prior arrangements for payment have been made. Please allow 30 minutes for delivery of Event Day orders.

## METHOD OF PAYMENT

SpotOn accepts all major credit cards. All food and beverage orders will be charged to the credit card provided when preordering. We will gladly set up an escrow account upon request.

The primary contact person is responsible for any orders placed for their suite. At the end of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account. Suite guests may also use their personal credit cards for payment of food and beverage.

## CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Administrator at (201) 559-1631 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.





All selections serve approximately  
12 guests, unless otherwise noted.



# BEVERAGE EXPERIENCE

## **BELLINI BAR** \$185

(2) La Marca Prosecco  
Peach Nectar & Fresh Strawberries  
(12) Champagne Flutes

## **MIMOSA BAR** \$190

(2) Freixenet Cava Brut  
Fresh-Squeezed Orange Juice  
Fresh Strawberries  
(12) Champagne Flutes

## **BLOODY MARY BAR** \$320

(1) Ketel One Vodka  
(2) RIPE Bar Juice Bloody Mary Mix

### **Bar Accompaniments:**

Pepperoni Sticks, Cajun Shrimp, Celery, Jalapeños,  
Gherkin Pickles, Cholula Hot Sauce, Blue Cheese-  
Stuffed Olives, Horseradish

## **BEER, WINE & SOFT DRINKS** \$936

(2) 6-packs each:

Budweiser  
Bud Light  
Corona Extra  
Amstel Light  
Diet Pepsi  
Aquafina

(2) bottles each:

Josh Chardonnay  
Josh Cabernet Sauvignon

(1) 6-pack each:

Pepsi  
Starry

(1) 4-pack each:

White Claw Mango Hard Seltzer  
White Claw Black Cherry Hard Seltzer

## **ALL PRO BAR** \$1211

(1) bottle each:

Tito's Handmade Vodka  
Johnnie Walker Black Scotch  
Jack Daniel's Tennessee Whiskey  
Captain Morgan Original Spiced Rum  
SIMI Chardonnay  
SIMI Cabernet Sauvignon  
Orange Juice  
Cranberry Juice

(2) 6-packs each:

Bud Light  
Coors Light  
Heineken  
Corona Extra  
Aquafina

(1) 6-pack each:

Pepsi  
Diet Pepsi  
Starry  
Tonic  
Club Soda

## **HALL OF FAME BAR** \$1392

(1) bottle each:

Grey Goose Vodka  
The Macallan 12 Year Scotch  
Bulleit Bourbon  
Casamigos Reposado Tequila  
SIMI Chardonnay  
SIMI Cabernet Sauvignon  
Orange Juice  
Cranberry Juice

(2) 6-packs each:

Bud Light  
Coors Light  
Aquafina

(2) 4-packs each:

Stella Artois  
Voodoo Ranger IPA

(1) 6-pack each:

Pepsi  
Diet Pepsi  
Starry  
Tonic  
Club Soda



All selections serve approximately  
12 guests, unless otherwise noted.



# PACKAGES

## VEGAN/GLUTEN-FREE \$575

Vegan Salsa Trio  
(Salsa Roja, Pico de Gallo & Guacamole)  
Corn Tortilla Chips  
Kale Quinoa Salad  
Beyond Vegan Sausage  
Grilled & Roasted Vegetables  
Edamame Dumplings  
Fruit Platter

## THE HUDDLE \$920

Classic Popcorn  
Soft Pretzels  
Layer Dip  
Pasta Salad  
Potato Salad  
Deli Baguettes  
Pulled Pork Pull Aparts  
Chicken Tenders  
Thumann's Hot Dogs  
Mrs. Fields Chocolate Chip Cookies

## FIRST AND TEN \$995

Classic Popcorn  
Kettle Chips  
Farmers Market Crudités  
Fresh Fruit  
Caesar Salad  
Wrap Duo  
Premio Italian Sausage  
Italian Meatballs  
Premium Mac & Cheese  
Thumann's Hot Dogs  
Mrs. Fields Assorted Cookies

## FAN FAVORITES \$1375

Kettle Chips  
Layer Dip  
Sunday Salad  
Premium Sushi  
Grilled & Roasted Vegetables  
The Caprese  
Chinese Dumplings  
Party Sampler  
Premium Mac & Cheese  
NY Chopped Cheesesteaks  
Fat Rooster Sliders  
Team Logo Cake Pops

## THE GRIDIRON \$1645

Classic Popcorn  
Salsa Trio  
Mediterranean Mezze  
Party Sampler  
Kale Quinoa Salad  
Premium Sushi  
Deli Baguettes  
Tenderloin Sliders  
Shrimp & Chorizo  
Premium Mac & Cheese  
Dessert Platter





# WHITE WINE

## CHAMPAGNE/SPARKLING

**LA MARCA** | PROSECCO | \$65

**FREIXENET** | CAVA BRUT | \$65

**MÖET & CHANDON IMPÉRIAL**  
CHAMPAGNE | \$135

**VEUVE CLICQUOT BRUT**  
BRUT CHAMPAGNE | \$190

**DOM PÉRIGNON** | CHAMPAGNE | \$375

## CHARDONNAY

**JOSH** | \$65

**SIMI** | \$85

**CAKEBREAD** | \$135

## PINOT GRIGIO

**ECCO DOMANI** | \$60

**SANTA MARGHERITA** | \$85

## ROSÉ

**MIRAVAL** | \$65

## SAUVIGNON BLANC

**KIM CRAWFORD** | SAUVIGNON BLANC | \$70

**CAKEBREAD** | SAUVIGNON BLANC | \$110

## ALTERNATE WHITE

**BARTENURA** | MOSCATO (Kosher) | \$66

**HOMEMADE WHITE SANGRIA** | \$80





# RED WINE

## CABERNET SAUVIGNON

**JOSH** \$70

**HERZOG LINEAGE** | Kosher | \$75

**SIMI** | \$90

**CAKEBREAD** | \$230

**SILVER OAK** | \$350

## PINOT NOIR

**MARK WEST** | \$60

**CAKEBREAD** | \$145

## ALTERNATE RED

**HOMEMADE RED SANGRIA** | \$80



# BEER, SELTZER + CANNED COCKTAILS



## AMERICAN PREMIUM

**BUD LIGHT** \$45

**BUDWEISER** \$45

**COORS LIGHT** \$45

**MILLER LITE** \$45

**BUDWEISER ZERO  
NON-ALCOHOLIC** \$41

## HARD SELTZER/ CANNED COCKTAILS

**WHITE CLAW**   
Black Cherry or Mango (4-pack) \$58

**HIGH NOON VODKA HARD SELTZER**   
Peach or Pineapple (4-pack) \$60

**SUN CRUISER ICED TEA VODKA**   
(4-pack) \$60

**CUTWATER**   
Vodka Mule or Classic Margarita (4-pack) \$60

**SMIRNOFF ICE SMASH**   
Strawberry Lemonade or Screwdriver (4-pack) \$60

## IMPORT/CRAFT

**BROOKLYN LAGER** \$43

**GUINNESS DRAUGHT** (4-pack) \$45

**BLUE MOON BELGIAN WHITE** \$48

**AMSTEL LIGHT** \$50

**CORONA EXTRA** \$50

**CORONA LIGHT** \$50

**MODELO ESPECIAL** \$50

**HEINEKEN** \$50

**STELLA ARTOIS** (4-pack) \$50

**VOODOO RANGER IPA** (4-pack) \$58



Available in a 750 mL bottle,  
unless otherwise noted.



# SPIRITS



## VODKA

**ABSOLUT** | \$100

**TITO'S HANDMADE** | \$105

**KETEL ONE** | \$110

**GREY GOOSE** | \$140

## GIN

**TANQUERAY** | \$95

**HENDRICK'S** | \$145

## TEQUILA

**CASAMIGOS BLANCO** | \$155

**CASAMIGOS REPOSADO** | \$165

**DON JULIO 1942** | \$325

**CLASE AZUL REPOSADO** | \$400

## RUM

**BACARDÍ SUPERIOR** | \$65

**CAPTAIN MORGAN ORIGINAL SPICED** | \$75

**MALIBU** | \$75

## BOURBON / WHISKEY

**JACK DANIEL'S TENNESSEE** | \$100

**JAMESON** | \$100

**MAKER'S MARK** | \$100

**BULLEIT** | \$110

## SCOTCH

**JOHNNIE WALKER BLACK LABEL** | \$145

**THE MACALLAN 12 YR.** | \$175

**JOHNNIE WALKER BLUE LABEL** | \$450

## COGNAC

**HENNESSY V.S** | \$100

## LIQUEUR

**FIREBALL CINNAMON WHISKY** | \$85

**BAILEYS IRISH CREAM** | \$95

**APEROL** | \$100



# MIXERS+ MORE



## SOFT DRINKS (6-pack)

**PEPSI** \$25

**DIET PEPSI** \$25

**PEPSI ZERO** \$25

**STARRY** \$25

**GINGER ALE** \$25

**BRISK ICED TEA** \$25

## WATER (6-pack)

**BUBLY SPARKLING WATER**

Lime / Cherry \$25

**SCHWEPES SPARKLING  
SELTZER WATER** \$25

**AQUAFINA** \$35

## JUICES/MIXERS

**ORANGE** (1qt) \$18

**CRANBERRY** (1qt) \$18

**GRAPEFRUIT** (1qt) \$18

**PINEAPPLE** (1qt) \$18

**BLOODY MARY MIX** (1qt) \$22

**MARGARITA MIX** (1L) \$22

**SCHWEPES TONIC WATER** (6-pack) \$25

**SCHWEPES CLUB SODA** (6-pack) \$25

**RIPE BLOODY MARY MIX** (25.6oz) \$28

## ENERGY

**ROCKSTAR** (4-pack) \$40

## HOT BEVERAGES

**LIPTON BLACK TEA**

Regular / Decaf \$36

**DUNKIN' HOT CHOCOLATE** \$45

**DUNKIN' HOT CHOCOLATE BAR**

Includes marshmallows and whipped cream \$65

**DUNKIN' COFFEE**

(12 K-cups) Regular / Decaf \$65



All selections serve approximately  
12 guests, unless otherwise noted.



## GAME DAY STARTERS

### CLASSIC POPCORN ★ G V

Butter-flavored popcorn \$45

### KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

### STADIUM SNACK MIX ★ N V

Pretzels, sweet kettle popcorn, candied walnuts,  
salted peanuts, salted cashews \$55

### SALSA TRIO ★ G V

Pico de gallo, salsa roja, salsa verde, corn tortilla  
chips \$60

#### Upgrade your Trio

Add beer cheese ★ G V \$35

Add chili ★ G \$40

Add guacamole ★ G V \$55

### SOFT PRETZELS V

Whole grain mustard \$65

Add beer cheese G V \$35

### THE CANDY SHOP ★ G N

Assorted theatre box candies including Plain  
M&M's, Peanut M&M's, Sour Patch Kids, Gummy  
Bears and Swedish Fish \$60

### LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño  
peppers, pico de gallo, refried beans, corn tortilla  
chips \$80

### CHINESE DUMPLINGS

Pan-fried pork dumplings, scallions, chili crunch,  
sweet Thai chili dipping sauce \$90  
(Delivered at kickoff)

### EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce  
(Delivered at kickoff) \$90

### MINI EMPANADAS

Colombian chicken, potatoes, bell peppers,  
jalapeños, Colombian ají salsa \$100

### BOURBON BUFFALO CHICKEN DIP

Roasted chicken, blue cheese, cream cheese,  
Buffalo sauce, Ritz crumble, Magic Dust tortilla  
chips \$100

### CHICKEN TENDERS ★

Honey mustard or BBQ sauce \$120

### MAGIC DUST CHICKEN WINGS ★ G

Sweet and spicy dry rub, traditional Buffalo sauce,  
BBQ sauce, celery, blue cheese \$120

### JERSEY DISCO FRIES

Waffle-cut potatoes, Taylor ham, poulet demi-  
glace, Gruyère, scallions \$130

### PARTY SAMPLER ★

Magic Dust wings, chicken tenders, mozzarella  
sticks \$150

### SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce,  
fresh lemon \$155



All selections serve approximately  
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## FROM THE FIELD

### CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$65

### SUNDAY SALAD G V

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing \$70

### FARMERS MARKET CRUDITÉS G V

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce \$80  
Add hummus G V \$40

### FRESH FRUIT G V

Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes \$85

### KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing \$85

### ANTIPASTO INSALATA G

Escarole, radicchio, kale, spicy soppressata, pepperoni, provolone, gigante beans, fresh mozzarella, mixed olives, artichokes, honey sherry dressing \$100

#### Enhance Your Salads

Add grilled chicken ★ G \$30

Add grilled shrimp G \$67

### MEDITERRANEAN MEZZE G V

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$100

### ARTISAN CHEESE G V N

Regional cheeses, fresh & dried fruits, gourmet crackers \$145



All selections serve approximately  
12 guests, unless otherwise noted.



## GRIDIRON GRABS



### ITALIAN MEATBALLS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$105

### THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$115  
Add a side of chili G \$40

### PREMIO ITALIAN SAUSAGE ★ G

Hot & sweet sausage, grilled peppers & onions, club rolls \$115

### BEYOND VEGAN SAUSAGE G V

Plant-based sweet Italian sausage, grilled peppers & onions, club rolls \$125 (Gluten-free buns upon request)

### TOPPINGS BAR G V

Enhance your hot dogs & sausage. Toppings include shredded cheddar cheese, pico de gallo, coleslaw, banana peppers, spicy giardiniera \$65

### THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette \$115

### WRAP DUO

Grilled lemon & garlic-marinated chicken, feta, cucumbers, lemon & thyme aioli

Mozzarella, oven-dried tomatoes, roasted & grilled vegetables, roasted pepper aioli, spring mix \$125

### DELI BAGUETTES

Cherry wood-smoked turkey, maple-glazed bacon, oven-roasted tomatoes, spring mix, lemon & thyme aioli

Imported ham, pepperoni, hot soppressata, provolone cheese, romaine lettuce, balsamic glaze

Spicy giardiniera, banana ring peppers \$135

### FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$150  
(Delivered at kickoff)

### NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$155 (Delivered at kickoff)

### PULLED PORK PULL APARTS

Golden pulled pork, cheddar cheese, everything crunch topping, dill pickles, buttery Hawaiian bun \$175

### TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, roasted tomatoes, horseradish aioli, potato buns \$220



All selections serve approximately  
12 guests, unless otherwise noted.



## TOUCHDOWN TASTES

### PREMIUM MACARONI & CHEESE

Creamy cheddar cheese sauce, gremolata \$115  
Add maple-glazed slab bacon \$10

### PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce,  
club rolls \$115  
Add grilled chicken \$30

### RAVIOLI DUO

Mushroom ravioli, butternut squash ravioli,  
Brussels sprouts, mushrooms & butternut squash  
hash, tarragon butter sauce \$150

### SHRIMP & CHORIZO AL AJILLO

Saffron-garlic velouté, grilled herb baguettes \$325

### BRAISED BEEF SHORT RIBS

Boneless beef short ribs, honey Aleppo carrots,  
whipped potatoes, veal demi-glace \$325

### RACK OF LAMB

Grass-fed Colorado lamb, harissa couscous,  
charred broccolini, fennel & orange salad, halal  
sauce \$450

### NY STEAKHOUSE BOARD

LaFrieda 60-day prime dry-aged beef rib-eye,  
roasted maitake & oyster mushrooms, steakhouse  
potato wedges, black truffle, pecorino cheese,  
thyme-Aleppo-buttermilk frizzled onions, veal  
demi-glace, horseradish crème fraîche \$1225  
Add a Personal Chef \$200



## SIDELINE SELECTIONS

### PASTA SALAD

Orecchiette pasta, oven-roasted tomatoes,  
mixed olives, roasted peppers, arugula, pecorino  
cheese, white balsamic dressing \$45

### POTATO SALAD

Country honey mustard, baby gherkins, banana  
ring peppers, chives \$45

### GRILLED & ROASTED VEGETABLES

Seasonal vegetables, hummus \$75



All selections serve approximately  
12 guests, unless otherwise noted.



# SUSHI

## VEGETARIAN SUSHI

Assorted vegetables, avocado, cucumber, asparagus, yamagobo, mushrooms, white ginger, wasabi \$180

## PREMIUM SUSHI

Rainbow rolls, California rolls, spicy tuna rolls, salmon avocado rolls, assorted sashimi, assorted nigiri, white ginger, wasabi \$225

## PLATINUM SUSHI

Nigiri bigeye tuna, New Zealand king salmon, New Zealand sea bream (madai), Japanese yellowtail (hamachi) rolls, rainbow rolls, California rolls, spicy tuna rolls, white ginger, wasabi \$500

## SIGNATURE SUSHI

*In-suite sushi rolling*

Unique food concept and creative eating experience in a suite with a private sushi chef. Includes an assortment of premium fish, custom-built rolls and our signature creations. Bigeye tuna, New Zealand king salmon, Japanese yellowtail, Japanese kani, New Zealand sea bream, snow crab \$1100

## POKÉ \$1075

Chef-attended build-your-own Poké station

**Choose your base:** white rice, brown rice, baby garden greens

**Choose your fish:** Tuna, king salmon, yellowtail, snow crab & kani

**Toppings:** Avocado, masago, sesame seeds, cilantro, jalapeños, seaweed & scallions

**Sauces:** Sriracha, ponzu, shoyu, Sriracha aioli, eel sauce



All selections serve approximately  
12 guests, unless otherwise noted.



## SUITE ENDINGS



### ICE CREAM CUPS ★ G V

Chocolate & vanilla swirl. Serves 6 \$48

### FLOURLESS CHOCOLATE TORTE G V

Semi-sweet Belgian chocolate cake \$75

### ZEPPLES V

Fried dough, powdered sugar \$80

### NEW YORK CHEESECAKE ★ V \$85

### MRS. FIELDS CHOCOLATE CHIP COOKIES N V \$95

### MRS. FIELDS ASSORTED COOKIES ★

N V Snickerdoodle, oatmeal raisin, chocolate  
chocolate chip, macadamia nut, chocolate chip  
cookies \$100

### MRS. FIELDS BROWNIE/BLONDIES COMBO N V

Rich fudge brownies, M&M's blondies \$105

### TEAM LOGO CAKE POPS V

Chocolate, vanilla & strawberry. Variety of 12 \$105

### CHOCOLATE GANACHE LAYER CAKE V

\$150

### TRADITIONAL RED VELVET CAKE V

Cream cheese icing \$150

### BUILD YOUR OWN SUNDAE BAR

(12) Chocolate & vanilla swirl ice cream cups,  
chocolate & rainbow sprinkles, Oreo crumbles,  
maraschino cherries, plain M&M's, gummy bears,  
chocolate & caramel sauces, whipped cream \$160

### DESSERT PLATTER N V

Cannoli, chocolate cannoli, cream puffs, chocolate  
éclairs, Italian rainbow cookies, fruit tarts,  
chocolate fudge cake, tiramisu \$185

### DESSERT CART N V

Complete your luxury experience with our chef's  
selection of signature desserts, c&ies & cordials.  
*Pricing a la carte, cart must be preordered.  
Specific delivery times cannot be guaranteed.*

### SUNDAE CART V

Enjoy creating your own sundae! Fill an ice cream  
cup with toppings of your choice. The more  
toppings, the better! \$14 per sundae, cart must be  
preordered.  
*Specific delivery times cannot be guaranteed.*

### SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake!  
Contact the Suites Department and we will help you  
design the perfect cake for your celebration. *Pricing  
based on cake selection.*



# ***POLICIES+PROCEDURES***



## **ADMINISTRATIVE CHARGE, TAX & GRATUITY**

Sales tax of 6.625% and an administrative charge of 20% of the order subtotal will be added to each order. Of the 20% administrative charge, 9.5% is paid to the Suite Attendant and 3.5% is paid to the Suite Runner. The remainder is retained by Delaware North Sportservice, Inc. to enhance amenities. Any additional gratuity is at the discretion of the Suite Partner. Please contact us at (201) 559-1631 with any billing questions.

## **PERSONALIZED SERVICES**

During events, Suite Attendants will take additional food and beverage orders. Should you desire a Private Suite Attendant, we will be happy to provide you with the necessary staff. When ordering a Private Attendant, 48-hour notification is required. The cost for this service is \$275.00.

We also offer the following VIP Services to enhance your Suite experience:

Fresh-Cut Flower Arrangements, Special Occasion Cakes, Kosher Catering. Please contact our Suites Administrator for assistance and pricing.

## **CATERING**

Group and corporate catering opportunities are also available in any one of our Premium Clubs. MetLife Stadium is a unique location for holiday parties, employee gatherings, bar/bat mitzvahs and more. Please contact the Catering Sales Manager (201) 559-1642 for more information.

## **PAR STOCKING**

We highly recommend that you establish a beverage par level for your suite with the assistance of our Suites Administrator. Simply choose the type and quantity of the beverages you would like to have available in your suite for each event. After each event, your beverage inventory will be counted and replenished accordingly and the difference will be charged to your account separately. The par stock system will only continue during the regular season.

## **ALCOHOLIC BEVERAGES**

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New Jersey and MetLife Stadium, no alcoholic beverages may be brought into or removed from your suite.

It is the responsibility of the Suite Partner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. We reserve the right to check for proper identification and refuse service to a guest who exhibits signs of impairment.

## **REMAINING BEVERAGES**

Please note that at the end of the season any remaining soft drinks and/or beer will be discarded. Leftover beverages will not be credited, nor are they available for pickup. All liquor and unopened wine will remain locked in your suite for next season.

